

T A T T U
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Welcome to The House of Dragons

Welcome to the House of the Dragons where strength and wisdom intertwine – brought to life through striking interiors, dramatic energy, and the guiding duality of Yin and Yang.

We invite you to explore modern Asian cuisine through a refined lens. Our à la carte and tasting menus are a celebration of craftsmanship and contrast – delicate yet bold, familiar yet unexpected. Every element is designed to balance tradition with innovation, light with dark, power with grace.

This is more than dining. It is where spirit meets substance.
A sanctuary above the city, watched over by dragons.

Every detail of your journey has been intricately curated with intent, delivering an elevated experience without parallel.

This is Tattu Dubai.

@tattudubai



Taste of Tattu Business Lunch

MONDAY TO FRIDAY | 12PM - 3.45PM

2 COURSES

2 COURSES & A DRINK

149

195

WAVE ONE (Choose two)

SALTED EDAMAME (VG)

SWEET SOY SHISHITO PEPPERS (VG)

WAGYU DUMPLING

Sriracha and spring onion.

CHICKEN TRUFFLE SHUMAI

Fresh truffle and soy.

LOBSTER AND SCALLOP TOAST

Coconut and lime.

CALIFORNIA MAKI ROLL

White crab, avocado and tobiko.

ASPARAGUS TEMPURA (V)

Wasabi mayonnaise & togarashi.

TUNA SASHIMI CRACKER

Rose, cucumber and wasabi.

WILD MUSHROOM SPRING ROLLS (V)

Black truffle and sweet & sour soy.

ASIAN SALMON TACOS

Spicy mayonnaise and cucumber.

COCONUT CHICKEN

Chilli and mint.

CUCUMBER SALAD (VG)

Sunamono dressing and toasted sesame.

SURF AND TURF SHUMAI

Red prawn, short rib and spring onion.

CHICKEN SATAY (N)

Honey and coconut.

BLACK COD CROQUETTES

Ginger and garlic aioli.

SWEET & SOUR VEGETABLE (V)

Lemon ponzu and soba noodle.

WAVE TWO (Choose one)

WOK FIRED SPICY CHICKEN (N) ✂

Roasted chilli peppers, cashews and sesame.

KUNG PO TOFU (VG) ✂

Pineapple, green beans and lotus.

CHINESE BBQ CHICKEN

Chilli and sweet soy.

MORIAWASE

A chef's selection of sashimi and nigiri.

All dishes served with steamed jasmine rice.

MOCK CHICKEN AND BLACK BEAN (VG)

Asparagus and mangetout.

SPICY EGG NOODLES (V) ✂

Pak choi, lily bulb and spring onion.

CARAMEL SOY AGED BEEF FILLET

Australian beef, shiitake and asparagus.

WHITE MISO SALMON

Black pepper, ginger and red onion.

DRINKS (Choose one)

WHITE WINE

125ML

BORGIO SAN LEO PINOT GRIGIO 适适

ROSÉ WINE

BELLE ANEE BY MIRABEAU 适适适

RED WINE

BILA-HAUT LUBERON LE CIBOISE ROUGE

BEER

330ML

ASAHI

HEINEKEN 0.0

COCKTAILS

KOKO TATTU

Takamaka coconut, lychee and lime.

EMPRESS DEW

Tanqueray, matcha tea, choya yuzu sake, almond, green melon and lemon.

Snacks

SALTED
EDAMAME

VG 34

SWEET SOY
SHISHITO PEPPERS

VG 38

CRISPY KALE
SEAWEED

VG 38

Oysters & Caviar

FINE DE CLAIRE OYSTERS

Yuzu soy ginger dressing served with red chilli and Tabasco.

6 pieces 12 pieces

185 332

OSCIETRA CAVIAR

Served with blinis, lemon, shallots, crème fraiche, chives and egg.

15g 50g 125g

391 881 1814

Dim Sum

STEAMED

LOBSTER DUMPLING

87

Soy and caviar.

WAGYU DUMPLING

83

Sriracha and spring onion.

SHIITAKE TRUFFLE BAO BUN VG

69

Kimchi and crispy seaweed.

ROYAL KOI FISH GAU

64

Black cod, King prawn and plum sauce.

SZECHUAN LAMB WONTONS

68

Cashew and chilli.

SURF AND TURF SHUMAI

77

Red prawn, short rib and spring onion.

CHICKEN TRUFFLE SHUMAI

77

Fresh truffle and soy.

MIXED DIM SUM PLATTER

132

Wagyu beef, lobster, chicken truffle, royal koi.

FRIED

LOBSTER AND SCALLOP TOAST

83

Coconut and lime.

DATE AND WATERCHESTNUT GYOZA VG

64

Spinach and sweet black vinegar.

GLAZED BEEF GYOZA

87

Teriyaki and foie gras.

PAN SEARED WAGYU BAO

97

Black pepper and char siu.

AROMATIC DUCK SPRING ROLL

64

Cucumber and cherry.

WILD MUSHROOM SPRING ROLLS V

58

Black truffle and sweet & sour soy.

Raw



TUNA SASHIMI CRACKER	97
Rose, cucumber and wasabi.	
YELLOWTAIL SASHIMI SALAD	132
Kiwi, dragon fruit and truffle.	
SEVEN SPICED SEARED TUNA	113
Truffle aioli, caviar and citrus.	
SALMON TATAKI 🗡️	77
Yuzu, soy, nori and jalapeño.	
ASIAN SALMON TACOS	108
Spicy mayonnaise and cucumber.	

Salads



DUCK AND WATERMELON	118
Hoisin, toasted pine nuts and pomegranate.	
SESAME AND GINGER 🌱	54
Kohlrabi, crispy eddo and pink radish.	
COCONUT CHICKEN	83
Chilli and mint.	
SEARED BEEF FILLET	132
Cucumber and Nam Jim.	
CUCUMBER SALAD 🌱	48
Sunamono dressing and toasted sesame.	

Peking Duck Pancakes



Szechuan, cucumber and spring onion.	HALF	216	FULL	387
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Small Plates



SUGAR SALT CRISPY SQUID	73	WAGYU SHORT RIB MINI BAO	103
Green sweet chilli and pomegranate.		Crispy shallots, chilli and Nam Jim.	
BLACK COD CROQUETTES	74	X.O. SOFT-SHELL CRAB	108
Ginger and garlic aioli.		Chilli sauce and coriander.	
TEMPURA COD MINI BAO	83	STICKY BEEF SHORT RIB	240
Edamame and mint.		Crispy shallots, chilli and spring onion.	
SESAME ROASTED SCALLOPS	103		
Soya bean and sweet potato.			

Sushi



NIGIRI / SASHIMI

2 pieces / 3 pieces

YELLOWFIN <i>Tuna</i>	54
CHUTORO <i>Semi fatty tuna</i>	83
OTORO <i>Fatty tuna</i>	108
SAKE <i>Salmon</i>	49
HAMACHI <i>Yellowtail</i>	64
SUZUKI <i>Sea bass</i>	54

NIGIRI

2 pieces

EBI <i>Prawn</i>	64
WAGYU <i>Beef</i>	77
UNAGI <i>Eel</i>	54

MORIAWASE	265
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A chef's selection of sashimi and nigiri.

Tempura



KING PRAWN	118
Wasabi mayonnaise.	
SPICY ROCK SHRIMP	93
Sansho pepper and carrot.	
SWEET & SOUR VEGETABLE (V)	64
Lemon ponzu and soba noodle.	
SALT & PEPPER AUBERGINE (VG)	68
Garlic and cherry hoisin.	

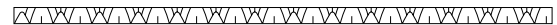
Maki Rolls

8 pieces



SPICY TUNA (S)	83
Truffle aioli, caviar and citrus ponzu.	
DRAGON	77
Tempura prawn, sriracha and avocado.	
CALIFORNIA	83
White crab, avocado and tobiko.	
SALMON	64
Torched salmon, avocado and wasabi salsa.	
ASPARAGUS TEMPURA (V)	48
Wasabi mayonnaise and togarashi.	
WAGYU (S)	97
Sesame, jalapeño and spicy mayonnaise.	

Skewers



CHICKEN SATAY (N)	64
Honey and coconut.	
RED PEPPER WAGYU	186
Lotus root and mint.	
HONEY GLAZED CHILEAN BASS	176
Miso and lime.	

Meat



WOK FIRED SPICY CHICKEN (N) 🍴	146
Roasted chilli peppers, cashews and sesame.	
CHINESE BBQ CHICKEN	166
Chilli and sweet soy.	
EMPEROR DUCK	162
Plum glaze, kumquats and daikon.	
BLACK PEPPER BEEF TENDERLOIN	185
Grass-fed Angus, peppers and shallots.	
RED PEPPER LAMB CUTLETS 🍴	211
Gochugang, pickled cucumber and Chinese cabbage.	
WAGYU RIBEYE	260
Szechuan butter and Asian slaw.	
CARAMEL SOY AGED BEEF FILLET	304
Australian beef, shiitake and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU	441
Himalayan salt, enoki mushroom and soy.	

Vegetables and Tofu



MOCK CHICKEN AND BLACK BEAN (VG)	123
Asparagus and mangetout.	
KUNG PO TOFU (VG) 🍴	113
Pineapple, green beans and lotus.	
KING OYSTER CHINESE CURRY (VG)	113
Crispy leeks and pak choi.	
TENDERSTEM BROCCOLI (VG)	64
Black sesame and truffle.	
CHINESE GREEN BEANS (VG)	68
Sweet soy and roasted garlic.	

Seafood



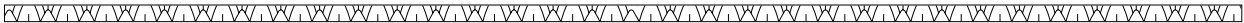
STEAMED WHOLE BASS	240
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS 🍴	181
Pineapple, green beans and basil.	
SHANGHAI BLACK COD	235
Hoisin, ginger and lime.	
SWEET & SOUR MONKFISH	191
Lime, shallots and lemongrass.	
ROASTED CHILEAN BASS	240
Enoki fritter and chilli.	
KING CRAB	289
Garlic and black bean glaze.	
WHITE MISO SALMON	136
Pickled ginger and cucumber salad.	
WASABI LOBSTER (1KG)	735
Gratin, beansprouts and coriander.	
SALT & PEPPER LOBSTER	338
Garlic, onion and chilli.	

Rice and Noodles



TATTU CANDY RICE (VG)	68
Orange, candied ginger and beetroot.	
SPICY EGG NOODLES (V) 🍴	74
Pak choi and lily bulb.	
WAGYU FRIED RICE	225
Baby onion and soy cured egg yolk.	
SHREDDED DUCK FRIED RICE	87
Carrot, courgette and spring onion.	
VEGETABLE FRIED RICE (V)	68
Carrot, courgette and spring onion.	

Desserts



WARM CHOCOLATE FONDANT (V) (N)	54	CHINESE LANTERN (V) (N)	59
Caramel, raspberry and vanilla.		Mandarin, almond and milk chocolate.	
CHERRY BLOSSOM (V)	73	EXOTIC FRUIT PLATTER (SERVES 2) (VG)	132
Cherry, chocolate and candy floss.		Sorbet selection and Tajín.	
YEAR OF THE SNAKE (V) (N)	58	SILK ROAD (V)	73
Cashew butter fudge, hazelnut and marshmallow.		Strawberry, lychee and rose meringue.	



WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)

ROYAL KOI FISH GAU

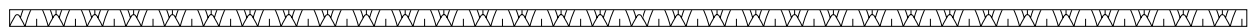
Black cod, King prawn and plum sauce.

CHICKEN SATAY (N)

Honey and coconut.

DUCK AND WATERMELON

Hoisin, toasted pine nuts and pomegranate.



WAVE TWO

WOK FIRED SPICY CHICKEN (N) 🌶

Roasted chilli peppers, cashews and sesame.

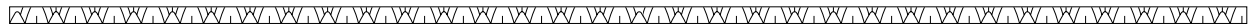
WHITE MISO SALMON

Pickled ginger and cucumber salad.

TENDERSTEM BROCCOLI (VG)

Black sesame and truffle.

STEAMED JASMINE RICE (VG)



WAVE THREE

EXOTIC FRUIT PLATTER (VG)

Sorbet selection and Tajín.



WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)

WAGYU BEEF DUMPLING

Sriracha and spring onion.

SPICY ROCK SHRIMP

Sansho pepper and carrot.

COCONUT CHICKEN

Chilli and mint.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET

Australian beef, shiitake and asparagus.

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

TENDERSTEM BROCCOLI (VG)

Black sesame and truffle.

WAGYU FRIED RICE

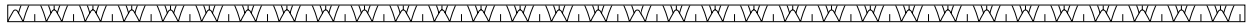
Baby onion and soy cured yolk.



WAVE THREE

EXOTIC FRUIT PLATTER (VG)

Sorbet selection and Tajín.



WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)

MIXED DIM SUM PLATTER

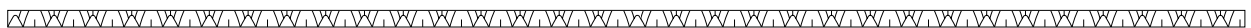
Wagyu beef, lobster, chicken truffle, royal koi gau.

HONEY GLAZED CHILEAN BASS

Miso and lime.

SEARED BEEF FILLET

Cucumber and Nam Jim.



WAVE TWO

SALT & PEPPER LOBSTER

Garlic, onion and chilli.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD

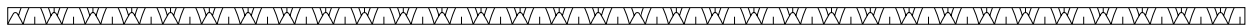
Hoisin, ginger and lime.

CHINESE GREEN BEANS (VG)

Sweet soy and roasted garlic.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.



WAVE THREE

EXOTIC FRUIT PLATTER (VG)

Sorbet selection and Tajín.